

VISIT...

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Baskin-RobbinsŽ B.R. BlastŽ

Burt Baskin and Irv Robbins' idea to franchise their ice cream stores for rapid growth was so inspired that the company's former milk shake machine salesman, Ray Kroc, adopted the technique to successfully expand his new chain of McDonald's hamburger outlets. Ice cream is this chain's staple. So this coffee drink, unlike the Frappuccino made famous by Starbucks, requires adding ice cream for a creamy texture and rich taste. If you've got a blender you can clone either of the two varieties of this refreshing coffee beverage. For chocoholics bent on everything mocha, just add some chocolate syrup to the

mix.

Cappuccino 1 cup double-strength coffee
(see Tidbits) 1 cup milk 1/3 cup
granulated sugar 1 heaping cup vanilla
ice cream 2 cups crushed ice or ice
cubes

Garnish whipped cream cinnamon

1. Combine the strong coffee, milk and sugar in a blender and mix on medium speed for 15 seconds to dissolve sugar.
2. Add ice cream and ice then blend on high speed until smooth and creamy.
3. Pour drink into two 16-ounce glasses. If desired, add whipped cream to the top of each drink followed by a sprinkle of cinnamon. Makes 2 large drinks.

Mocha For this version, add 2 tablespoons of chocolate syrup to the recipe above and prepare as described.

Tidbits Make double-strength coffee in your coffee maker by adding half the water suggested by the manufacturer.

Allow coffee to chill in the refrigerator before using it in this recipe.